

CLASSIFIED ADS

Apples For Sale—Why buy poor apples for Xmas when you can get good ones for 50c per bu. and up from—R. C. Wagner—Appomattox, Va.

Notice
The Times-Virginian is glad to publish "In Memoriams" and "Resolutions" but must ask that remittance at rate of 1c per word accompany the copy.
Times-Virginian

For Sale—Man's Heavy Overcoat. In excellent condition, only \$5. Apply to Mrs. T. E. Gills, Appomattox, Va.

Wanted—Couple with small family to farm or raise poultry, or rent rooms cheap. Attractive proposition. Mrs. F. E. Gills, Pamplin, Va., R.F.D. 12 10 2t

Home Economics Club News

R. B. Hudgins, county agent, and his advisory council were entertained at the practice cottage on Thursday, December 10, at 12:00 o'clock.
After they were served a business discussion was held. The Home Economics Girls are making and selling plum puddings for Christmas. They will be glad to fill your order.

CARDUI
has helped
WOMEN
to health for
over 50 years

OAKVILLE

There is a small of fruit cakes in the air. S. Hall is reported to be about the same.
The Young Peoples' Christian League has had a pick-up in membership since our last social. Several boys and girls from out of the village attend. We hope this will continue.

The Rev. and Mrs. E. I. Lewis were recent visitors of this community.
Miss Edythe Martin, who teaches at Vera, spent Saturday and Sunday at her home here.

Miss Gladys Martin, John Clifton Harvey and Clark Martin were to Stoneyale to play Saturday night.

Miss Gladys Coleman, who has been visiting her aunt near Stapleton for several weeks, returned to her home near here.

Mr. and Mrs. Wiley Moore and Mrs. Clarence Moore spent Sunday evening at the home of Mr. and Mrs. O. W. Martin.

Mr. and Mrs. H. R. Moore and Mrs. J. I. Moore, of Beckham, were visitors in Oakville this week.

Miss Winifred Harvey had a number of her friends to visit her Sunday night.

Mrs. P. G. Thorpe had as her guest Sunday evening Mr. Jim Paris, her brother and a part of his family.

Mr. and Mrs. Howlet Drink and spent Saturday night at the home of his grandfather's, Mr. T. H. Martin.

Some of the contractors working on the road between here and Bent Creek, are leaving Tuesday to spend the Xmas holidays at their homes in Pennsylvania.

A number of the farmers of this vicinity are selling their tobacco regardless of the low prices, in order to get some spending money for Xmas.

Dear Santa Claus—

Please bring me a wagon, a little hammer and hatchet and a lot of good things to eat. I also want a pistol and some caps, and I will be a good boy. Bobbie wants a kiddie car.
James Franklin

BUCKINGHAM

Judge A. S. Hall is reported to be about the same.
The Young Peoples' Christian League has had a pick-up in membership since our last social. Several boys and girls from out of the village attend. We hope this will continue.

The December term of court opened Tuesday.
Mr. and Mrs. Jack Moss and son, John Hill, of Trenton, N. J., have come to Buckingham and will make their home here for some time at the old Judge Moss place.

Mrs. Emma J. Ragland is still on the sick list.

Mrs. Margaret Province is indisposed.

Mr. and Mrs. W. J. Shepard and family, of Farmville, spent the Sunday with Mr. and Mrs. P. G. Shepard.

Capt. J. B. Fitzpatrick is confined to his room for several days with Dr. P. E. Tucker in attendance.

John Boatwright spent several days hunting with Dr. F.

Mr. Edward Rupp, Miss Thelma Crews and Mrs. O. W. Walker, of Richmond, Mr. and Mrs. F. H. Long, of Farmville, were guests of Mr. and Mrs. J. A. Patterson Sunday.

Robert E. Lee Chapter Chats (By Billy Hubbard)

Seventeen candidates for admission into the Future Farmer's organization went through the ceremony Friday night here and were rewarded with their Greenhand pens.

Fred Woolridge has purchased a foundation flock of five pure-bred Shropshire sheep as an additional enterprise for his supervised practice program.

Professor R. W. Wilkins had a supervised practice book contest recently.

The winners were: Marion Payne, first; P. G. Jennings, second; Garland O'Brien, Billy Smith and Thomas Richardson tied for third.

John Taylor, 26, has been managing and operating his father's farm on a partnership basis.

Eugenia Larson, '27 was prominent in high school agriculture and was a member of several judging teams. He is now a dairy specialist with the Extension Division of V. P. I.

When You Want Service Visit The ROUND HOUSE SERVICE STATION H. A. NEWTON, PROP.

Mr. and Mrs. H. M. Duvall and children, accompanied by Mrs. Mary Hughes, motored to Farmville Sunday and were the guests of Mr. and Mrs. R. B. Hughes, Jr.

Quite a number of the young people from Arvononia attended the dance at Dillwyn Lake Friday night.

Miss Edith Pitts a d Miss Alice Horsley motored to Richmond one day last week.

Mr. and Mrs. Morgan Jones have moved into their new home.

Mrs. Lucy Leedy is nursing Mr. Profit of New Canton, who was paralyzed several days ago.

Mrs. Earl Daden a d son, Mrs. Willie Johnson and son were visitors in Richmond recently.

Mrs. L. M. Jones, who has been confined to her home for several weeks due to an operation, is able to be out again.

Miss James Broadus Jeffrey of St. Catherine's School, Richmond, had as her guest Saturday her parents, Mr. and Mrs. Owen Jeffrey.

Mrs. David Davidson, of Eremo, were the guests of her parents, Mr. and Mrs. D. L. Jones Sunday.

E. B. Pankey is now making his home with his sister, Mrs. Jake Jones, of this place.

Dr. Perkins Glover is able to be out again after being sick for several days.

Mr. and Mrs. William A. LeSueur, of Tuckahoe Apt., Richmond, spent Friday in the home of their niece, Mrs. Alfred Seay.

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